

## Year 10 BTEC Hospitality Curriculum Plan

Topics covered	Assessments
<p><u>Investigate the Catering and Hospitality Industry and Products, Services and Support in the Hospitality Industry</u></p> <p>These two units provide the opportunity for research into different aspects of the hospitality industry at both local and national levels. Learners will be looking at products and services available to customers, as well as how other industries provide support for the industry.</p> <p><u>Planning and Running a Hospitality Event</u></p> <p>This is a practical unit enabling learners to be involved in planning, organising, running and reviewing a hospitality event.</p> <p><u>Prepare, Cook and Finish Food</u></p> <p>This unit enables learners to develop their practical culinary skills, as well as their knowledge of food preparation, cooking methods and the use of a range of different food items.</p>	<p>UNITS 1, 2, 5 and 8 constitute 60% of the overall BTEC grade and are worth one GCSE.</p> <p>Pass level – C grade Merit level – B grade Distinction level – A/A* grade</p> <p>The units are clearly laid out in the form of worksheets. Pupils work to the pass level first and progress according to their interest and ability.</p> <p>All the units are based on a particular scenario e.g. working in a hotel, organising and running a special event, preparing foods for customers on a special diet in a particular organisation.</p>
<p><b>Home enrichment opportunities</b></p> <p>Cooking at home, particularly well-planned, well-presented meals for the family. Visiting local hospitality businesses. Watching cooking or hospitality programmes, particularly those that focus on large scale events. Reading cooking magazines, reading home or family magazines.</p>	